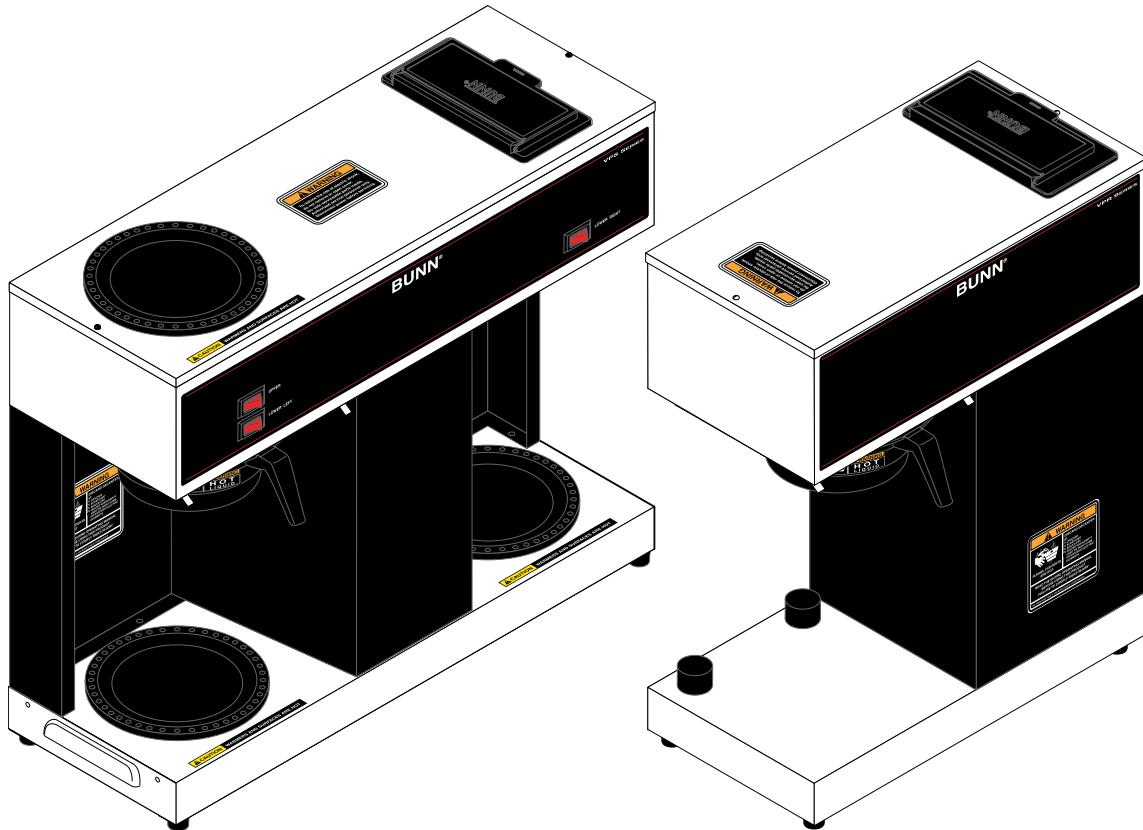


# BUNN®

## VPR-VPS SERIES

*Supercedes Operating Manuals:*  
**10053.0000 & 39064.0000**



## INSTALLATION & OPERATING GUIDE

**BUNN-O-MATIC CORPORATION**

POST OFFICE BOX 3227  
SPRINGFIELD, ILLINOIS 62708-3227  
PHONE: (217) 529-6601 FAX: (217) 529-6644

To ensure you have the latest revision of the Operating Manual, or to view the Illustrated Parts Catalog, Programming Manual, or Service Manual, please visit the Bunn-O-Matic website, at [www.bunn.com](http://www.bunn.com). This is absolutely FREE, and the quickest way to obtain the latest catalog and manual updates. For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070.



## **BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY**

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

- 1) All equipment other than as specified below: 2 years parts and 1 year labor.
- 2) Electronic circuit and/or control boards: parts and labor for 3 years.
- 3) Compressors on refrigeration equipment: 5 years parts and 1 year labor.
- 4) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis: parts and labor for 3 years or 30,000 pounds of coffee, whichever comes first.

These warranty periods run from the date of installation BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. This warranty is conditioned on the Buyer 1) giving BUNN prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois 62708-3227; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty.

**THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.** The agents, dealers or employees of BUNN are not authorized to make modifications to this warranty or to make additional warranties that are binding on BUNN. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

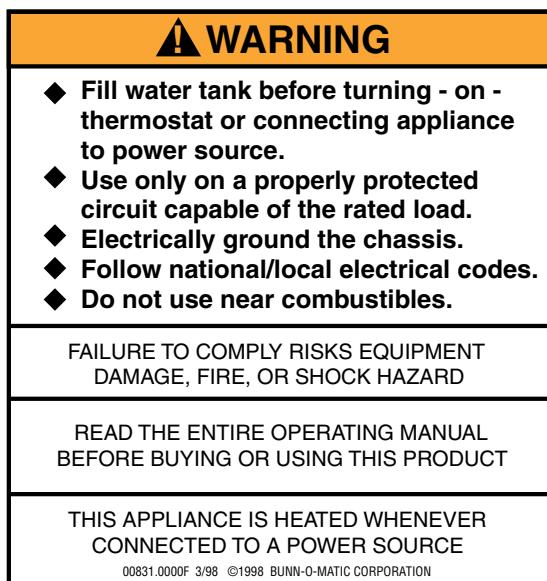
**THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.**

In no event shall BUNN be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

BrewWISE, BrewLOGIC, BrewWIZARD, BUNN Gourmet Ice, BUNN Pour-O-Matic, BUNN, Bunn-OMatic, Bunn-O-Matic, BUNNlink, BUNNserve, BUNN Express, DBC, Dr. Brew, Dual, EasyClear, EasyGard, Easy Pour, FlavorGard, Gourmet Ice, Gourmet Juice, High Intensity, IMIX, Infusion Series, Quality Beverage Equipment Worldwide, The Mark of Quality in Beverage Equipment Worldwide, My Café, PowerLogic, Safety-Fresh, Scale-Pro, Single, Smart Funnel, Smart Hopper, SmartWAVE, Soft Heat, SplashGard, System III, ThermoFresh, 392, AutoPOD, AXIOM, Beverage Profit Calculator, Beverage Bar Creator, BrewMETER, BUNNSERVE, BUNNsouce, Coffee At Its Best, Cool Froth, Digital Brewer Control, Intellisteam, Nothing Brews Like a BUNN, Pouring Profits, Pulse Wave, Signature Series, Silver Series, Smart Heat, Tea At Its Best, The Horizontal Red Line, Titan, Ultra, are either trademarks or registered trademarks of Bunn-O-Matic Corporation.

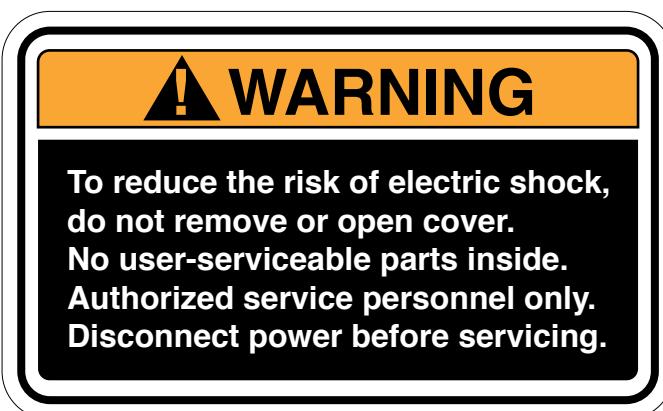
## USER NOTICES

Carefully read and follow all notices in this manual and on the equipment. All labels on the equipment should be kept in good condition. Replace any unreadable or damaged labels.



#00658.0000

#00831.0000



#37881.0000



#03408.0002



#03409.0002



#12364.0000

## ELECTRICAL REQUIREMENTS

**CAUTION** - The brewer must be disconnected from the power source until specified in *Initial Set-Up*.

The brewer has an attached cordset and requires 2-wire grounded service rated 120 volts ac, 15 amp, single phase, 60 Hz.

## INITIAL SET-UP

**CAUTION** - The brewer must be disconnected from the power source throughout the initial set-up, except when specified in the instructions.

1. Insert an empty funnel into the funnel rails.
2. Place an empty dispenser under the funnel.
3. Open the flip lid on top of the brewer and pour in three pitchers of tap water. Allow approximately two minutes between pitchers for water to flow into the tank. While the third pitcher of water is entering the tank, the tank will fill to capacity and the excess will flow from the sprayhead, out of the funnel, and into the dispenser. FIG. 1
4. When the flow of water from the funnel stops, connect the brewer to the power source and wait approximately twenty minutes for the water in the tank to heat to the proper temperature. Some water will drip from the funnel during this time; this is due to expansion and should not occur thereafter.
5. Empty the dispenser and replace it under the funnel.
6. Open the flip lid on top of the brewer and pour in one pitcher of tap water.
7. When water has stopped flowing from the funnel let the water in the tank reheat to the proper temperature.
8. Empty the dispenser. The brewer is now ready for use in accordance with the coffee brewing instructions below.

**NOTE:** The control thermostat will need to be adjusted downward to compensate for high altitudes. Refer to Service Manual for instructions.



FIG. 1 POUR IN WATER ONLY

## COFFEE BREWING

1. Insert a BUNN® filter into the funnel.
2. Pour the fresh coffee into the filter and level the bed of grounds by gently shaking.
3. Slide the funnel into the funnel rails.
4. Place an empty dispenser beneath the funnel.  
**Models with warmers** - Turn on lower warmer switch.
5. Open the flip lid on top of the brewer and pour in one pitcher of tap water. FIG. 1
6. When brewing is completed, simply discard the grounds and filter.

## CLEANING

1. The use of a damp cloth rinsed in any mild, non-abrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment.
2. Check and clean the sprayhead. The sprayhead holes must always remain open.
3. With the sprayhead removed, insert the deliming spring (provided) all the way into the sprayhead tube. When inserted properly, no more than two inches of spring should be visible. Saw back and forth five or six times.

**NOTE** – In hard water areas, this may need to be done daily. It will help prevent liming problems in the brewer and takes less than a minute.

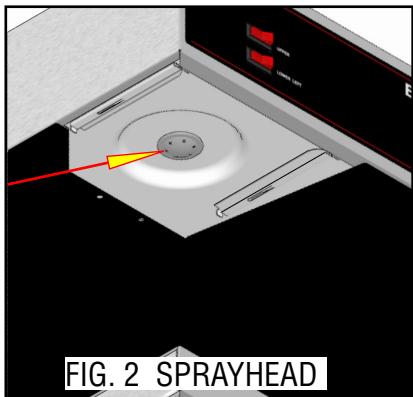


FIG. 2 SPRAYHEAD

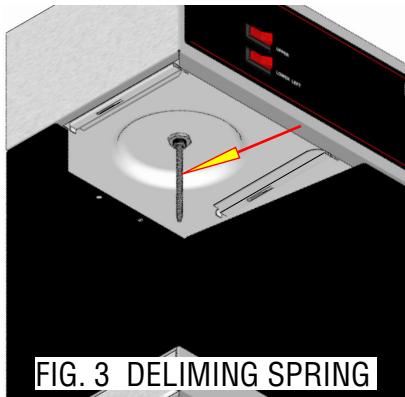


FIG. 3 DELIMING SPRING